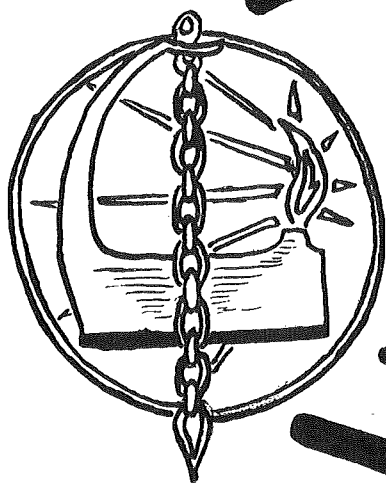




TOUT'S

FAVORITE

**STOUT'S
FAVORITES**

Published by the
HOME ECONOMICS CLUB
of
Stout State College
Menomonie, Wisconsin

Dear Friend,

Three times a day, and sometimes more, every homemaker asks herself, "What can I serve to please my family and friends?" This little book contains some of the recipes which are favorites of the faculty and students here at Stout. We hope they will help many homemakers to answer the above question.

We would like to take this opportunity to thank the many people who have helped to make this book possible. Our first "thank you" goes to all the people who contributed their favorite recipes. Our special thanks go to the home economics faculty for their coöperation and encouragement. We are indebted to "Bev" Madsen and Carol Kirchmeyer, our artists, for the cover design and the sketches in this book. Lastly, we want to thank all those who so willingly gave a helping hand when we needed it.

We hope that through the use of this book, Stout's Favorites will become your favorites!

The Recipe Book
Committee

This book is dedicated to
all those people who enjoy
preparing and eating good
food.

OUR BETTY LAMP

The Betty Lamp, which we have used on the cover of our cookbook, is the motif of the American Home Economics Association. It was adopted in 1926, when the AHEA offered a prize for the best design for a symbol of the Association that would "suggest the idea for which AHEA stands; the application of science to the improvement of the home."

Betty lamps are open wick iron lamps which the first New England pioneers brought with them to this country. They were called Plymouth lamps in 1620. Their design and the principle by which they give light are the same as those of lamps found in the ruins of ancient cities which had their rise and fall many centuries B.C.

It was in America that this oil lamp became known as the Betty lamp. It is thought that the name "Betty" comes from the corrupting of the German word besser, which means better, at the time that some of the lamp's users placed a cover over the oil pan to make it produce light more efficiently.

Many of the Betty lamps used by pioneer housewives had attached to their handles a short linked chain with iron spindles. Purpose of the spindle was to provide a means for hanging the lamp from the top of a chair to give light for reading or sewing and a means for fastening the lamp in a position at the fireplace to give light for cooking.

To us today, this lamp symbolizes the application of our home economics training to the promotion of the well-being of individuals and of families, the improvement of homes, and the preservation of values significant in home life.

Editor:
Sharon Athorp

Measures - Weights - Temperatures

1 cup - 1/2 pint
3 teaspoons - 1 tablespoon
16 tablespoons (liquid) - 1 cup
12 tablespoons (dry) - 1 cup
2 pints - 1 quart
4 quarts - 1 gallon
2 tablespoons sugar - 1 ounce
4 tablespoons butter - 1 ounce
1 tablespoon (level) - 3 teaspoons
1 medium size egg - 2 ounces
9-10 medium size eggs - 1 lb.
8 egg whites - 1 cup
12 egg yolks - 1 cup
4 tablespoons cocoa - 1 square chocolate
4 tablespoons flour - 1 ounce
4 cups flour - 1 lb.
1 cup butter - 1/2 lb.
2 cups chopped nut meats - 1 lb.
2 cups cane sugar - 1 lb.
2 1/2 cups brown sugar - 1 lb.
3 cups raisins - 1 lb.

Slow Oven
250-325° F.

Moderate Oven
350-375° F.

Hot Oven
400-450° F.

Very Hot Oven
450-500° F.

LIVER PINWHEELS

Biscuit dough:

Sift together:

2 cups flour

3 teaspoons baking powder

1 teaspoon salt

Cut in finely:

6 tablespoons shortening

Stir in:

2/3 cup milk

Round up on lightly floured cloth covered board. Knead lightly (about 30 seconds). Roll or pat out about 1/4" thick. Spread with liver filling, roll like a jelly roll. Seal well by pinching the edges together, cut into 1" slices. Place a little apart on a cookie sheet. Bake at 425°F. for 10-12 minutes; until golden brown. Serve piping hot.

Filling:

Mix together:

1 lb. fried liver, ground fine

1 tablespoon minced onion

1 teaspoon salt

Dash of pepper

Here's where you use your ingenuity -- add any of the following:

Any miscalculated vegetables - chopped fine

Chopped pickles, sweet or dill

Can of your favorite soup, without added water.

A cup of tomatoes, carrots, or maybe 1/2 cup chopped celery.

"After fixing liver every way imaginable I decided to use some originality, so I whipped up this little dish and my roommates approved. I hope you'll like it, too."

Opal Burton

BAKED HAM SPECIAL

1 large slice of ham, cut 1/2 inch thick

6 slices of pineapple

3 cups mashed sweet potatoes

1/3 cup brown sugar

1 tbsp. flour

3 tbsp. butter

1/2 cup pineapple juice

Wheaties

Cut the ham into six servings the size of the pineapple slices. Place in a flat baking pan with a slice of pineapple on top of each ham slice.

Make six sweet potato cakes and put one on top of each of the above. This may be topped with a marshmallow, if desired.

Mix the sugar, flour, butter, and pineapple juice together and pour over each serving. Sprinkle each serving with crushed Wheaties. Bake one hour at 325°F.

Yield: 6 servings.

"One of my favorite luncheon menus is this main dish served with a crisp salad."

Ann Noble

YEAST REFRIGERATOR COOKIES

4 cups sifted flour	1 cup cream
1 tsp. salt	3 egg yolks
1 cup butter	1 tsp. vanilla
1 cake yeast ($\frac{1}{2}$ oz.)	1 cup tart jelly
$\frac{1}{4}$ cup lukewarm water	1 cup chopped nuts

Sift flour and salt; cut in shortening until fat is about the appearance of cornmeal. Dissolve yeast in lukewarm water. Mix cream with dissolved yeast and slightly beaten egg yolks and vanilla. Add flour mixture and knead until smooth. Place in refrigerator over night.

Divide into two parts. Roll out on a board, cut into rectangles about 2 inches long and 1 inch wide, and fill with $\frac{1}{2}$ tsp. jelly mixed with nuts. Fold into squares and press edges together with fork. Place on greased cooky sheet and bake in mod. oven (375° F.) for about 15 minutes.

Yield: 6 dozen

Monie Cleare

ME-NO-MONIE~



NEW ENGLAND FISH CHOWDER, MAINE STYLE

1/8 lb. salt pork or bacon, in thin strips
1 medium onion, chopped fine
2 large potatoes, cut in 1/2 inch cubes
1-1/2 lbs. haddock fillets, fresh or frozen
2 cups milk, scalded
Salt and pepper to taste

In heavy kettle, fry pork until golden brown. Remove and save to add later. Saute onion until soft, but not brown. Add 1/2 cup hot water and potatoes. Season well with salt and pepper. Cover and simmer until half done. About 5 minutes. Add fish. Thaw in package if frozen, and add juice. Season each layer well. Cover and simmer slowly until fish begins to separate into flakes. About 10 minutes. Fish juices makes more liquid, but water may be added if potatoes begin to stick to pan. If fish had skin on it, remove now. Add hot milk (for rich chowder use 1/2 cup cream or undiluted evaporated milk and 1 1/2 cups regular milk). Add salt pork cut or crumbled into small bits to float on top. Season to taste. Let stand at least 10 minutes to blend flavors. Flavor improves with age. Makes four large servings.

"As the name suggests, this recipe comes from Old New England. It's a favorite that has been handed down from daughter to daughter in my family."

Sarah W. Littlefield

CHRISTMAS SALAD

Red layer:

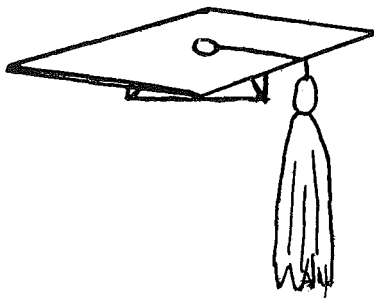
- 1 package strawberry, raspberry, or cherry flavored gelatin
- 1 cup hot water
- 1 cup cherry juice and cold water
- 2 cups red cherries

Green Layer:

- 1 package lime flavored gelatin
- 1 cup hot water
- 1 cup pineapple juice and cold water
- 1 small can crushed pineapple
- 1 cup celery
- 1/2 cup mayonnaise

Directions:

1. Dissolve red gelatin in hot water; add drained cherry juice and enough water to make 1 cup. Pour into mold and add cherries when partially set.
2. Dissolve green gelatin in hot water; add juice and water. Chill in pan until it begins to thicken. Add remaining ingredients and pour on top of firm red layer. Chill until set.



Betty Havlik

RHUBARB-ORANGE PIE

2 cups rhubarb, finely cut

1 orange - grate rind and
squeeze juice of 1/2 orange

1 cup sugar

2 tbsp. cornstarch

2 eggs

1 recipe pastry

Make pastry and line pie plate and roll dough for top strips. In the bowl used for making pastry, combine rhubarb, orange juice and rind, and sugar with cornstarch blended in. Place rhubarb mixture into pie plate. Using the same bowl, put in eggs and beat until slightly thickened. Pour over rhubarb mixture. Cover with pastry strips.

Bake 10 minutes in 425° F. oven and reduce heat to 325° for 35 min.

Cool before serving.

"This is one of Dr. Rudiger's favorites. He says "try these and you'll get any man you want."

SKILLET RICE

1/4 cup fat
1 medium onion, thinly sliced
1/2 medium green pepper, chopped
1/2 lb. ground beef
1 cup raw rice
2 small cans tomato sauce
1 3/4 cups hot water
1 tsp. prepared mustard
1 tsp. salt
Dash of pepper

Melt fat in skillet. Add onion, green pepper, beef, and rice. Brown. Add tomato sauce and water. Cover. Simmer for one-half hour. Serve.

"I like this recipe especially well because it can be prepared in only one pan."

Virginia H. Olsen

TUNA NOODLE CRUNCH

Preheat oven to 375°F.

1 egg, beaten

1 can mushroom soup

1/2 cup milk

1 can tuna flakes

Mix together.

Add:

1 box frozen green peas, cooked

1/2 cup chopped ripe olives

1/2 cup chopped cashews

3-1/2 cup Chinese noodles

Place mixture in a greased casserole and garnish with ripe olives and Chinese noodles.

Bake for 30 minutes. Serves 6-8.

"This is another pick-up main dish to serve when you get home late and there's not much time to feed that ravenous family of yours. This was lifted from a recent issue of Household magazine and every one in our family loves it. It is a modification of an East Indian casserole called Tuna Noodle Crunch."

"Bev" Duerkop

CHEESE PUFFS

1 jar cheese (very sharp cheese, in
bacon, etc.)

1/4 cup butter

3/4 cup flour

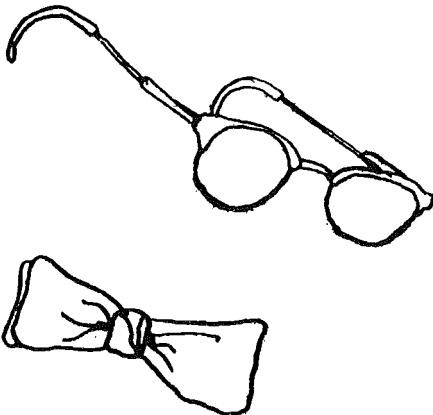
Cream cheese and butter - add flour.

Shape into balls about the size of a
walnut. Chill in refrigerator for at
least four hours or store in freezer.

Bake in moderately hot oven for
10-15 minutes.

Serve hot at a tea or cocktail party.

Gene C. Fyfe



MARSHMALLOW DESSERT

1/2 lb. marshmallows

1 small can crushed pineapple
(drain juice)

1/2 pint cream, whipped stiff

1/2 cup milk

1/2 cup melted butter

14 graham crackers

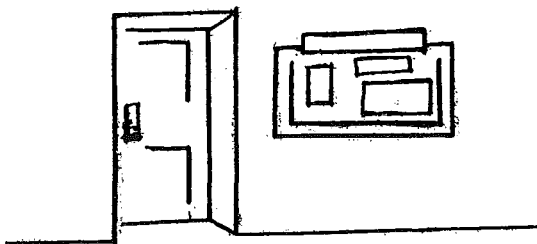
1. Melt marshmallows with milk and let cool.
2. Add pineapple and whipped cream and fold into above.
3. Combine crackers and butter and line 8 or 9 inch pie plate. Save 1/4 cup for the top.
4. Pour in marshmallow mixture and place in refrigerator over night.
5. Sprinkle 1/4 cup of cracker mixture on top; or whipped cream may be used for topping.

Mary Hiterman

UPSIDE-DOWN LOAF

1. Combine and mix well-- $1\frac{1}{2}$ lbs. ground ham
1 lb. ground pork
1 cup bread crumbs
2 eggs
 $1\frac{1}{2}$ cups milk
 $1/8$ tsp. pepper
2. Arrange in bottom of
well-greased pan-----3 slices pineapple
with a maraschino
cherry in each
3. Sprinkle with-----Brown sugar.
4. Bake in moderate oven (325° F.) for
about $1\frac{1}{2}$ hours.

Alice J. Kirk



CAESAR SALAD

1 clove garlic
3/4 cup salad oil
2 cups 1/4" bread squares
1 large head lettuce
1/4 cup crumbled blue cheese
2 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper
1 egg
1/4 cup lemon juice

Toast bread squares in shallow pan in 300°F. oven for 20 minutes, or until golden brown, turning often.

Tear lettuce into bite-size pieces. Rub salad bowl with garlic.

Just before serving, sprinkle cheese over greens. Pour over greens the salad oil mixed with Worcestershire sauce, salt, and pepper. Toss gently. Break whole raw egg over greens; pour lemon juice over the salad. Toss until all of the egg disappears and all of the greens are shiny. Sprinkle bread crumbs over top of the salad; toss lightly, and serve at once.

Serves 4 or 5 generously.

This salad will add a great deal of texture and interest to almost any meal. Much variety can be obtained through the use of different greens and dressings. In addition, this salad provides an unusual way to use day-old bread.

Ann Janda

OLD-TIME RICE PUDDING

1/2 cup rice	1 tsp. grated lemon peel
4 cups milk	1/4 tsp. nutmeg
1/2 cup gran. sugar or 2/3 cup brown sugar	1/2 cup seeded raisins
1/2 tsp. salt	

Combine rice, milk, sugar, and salt; pour into greased 1-1/2 qt. baking dish. Bake in a slow oven (300°F.) one hour, stirring several times. Add lemon peel, nutmeg, and raisins. Continue baking 2 to 2-1/2 hours. Serve hot or cold. Makes six servings.

Jerry Wolf.

TWO INDONESIAN FAVORITE DISHES

Introduction: The Indonesian meals are based upon the Basic 4 & 1. The "4" stands for the various foods groups:

1. The rice and kindred groups (source of carbohydrates).
2. The meat, fish, poultry group (source of protein).
3. Fruits and vegetables (source of vitamins and minerals)
4. Fats.

The "1" stands for milk of which our country has a shortage of, but there are many kinds of calcium-rich foods which we eat, so that the shortage of milk is not of much importance to our diet.

The preparation of the Indonesian common complete meal is somewhat complicated. We need three or more kinds of servings of the meat and vegetable groups, to be eaten with one of the carbohydrates group. These have to be prepared with oil and/or coconut milk, while some kinds of nuts are also to be used as seasonings to provide the necessary fats.

The two recipes I list here are very popular in Indonesia because of the nutritive value, which is to be found in one serving. Each of them can replace a lunch, if necessary. They are a specialty in the so many portable restaurants you will encounter in our country.

1. Gado-gado (meaning Mixture)

Various kinds of vegetables to be steamed or boiled.

Boiled eggs to be sliced.

Potato chips (which have to replace the Indonesian specialty, the "Krupuk", made from shrimp and starch.)

Peanut sauce:

- 4 full tablespoons peanut butter
- 2-3 red peppers (without the seeds)
- Tamarinda as large as a marble
(instead of tamarinda, lemon can
be used according to taste).
- 2 teaspoons brown or white sugar.
- 1-1/2 cups coconut milk or milk.
- 5 small onions (red).

The red pepper, sugar, and red onion to be grinded and fried. Add the milk in which the peanut butter is diluted until boiling point and sauce becomes thick. Add lemon.

This Gado-gado can be eaten with or without rice. It usually goes with rice-cake (which is a little bit salty, not sweet).

2. Sate (meaning Barbecue)

"Sate" can be made from meat, lamb or chicken. The meat to be cut in small cubes and then be roasted (on a skewer). To be served with:

- a. Peanut sauce as described for Gado-gado, but in a smaller quantity, and soy bean sauce is to be added to this peanut sauce.
- b. Krupuk or potato chips.
- c. Pickles (cucumber or cabbage).
- d. Rice, usually rice-cake as described for Gado-gado.

(Timi Tambunan)

BEAUTY FRUIT SALAD

2 honeydew melons

1/4 cup milk

4 3 oz. pkg. soft cream cheese

Chopped walnuts

Fresh or canned fruit

Green leaves

Early in day:

1. Pare whole melons; cut a slice from the top of each and reserve; scoop out seeds; shave bottom of each melon slightly so that it stands up well.

2. Blend milk with cheese until smooth; use to frost melons and the reserved tops; sprinkle with nuts.

3. Set melons in center of a serving platter; fill with some of the fruit; surround with green leaves and rest of the fruit. Set tops in place; refrigerate.

To serve:

Remove tops of melons; cut melons into wedges from top to bottom; spoon fruit onto each wedge. Pass French dressing, if you wish. This makes 12-16 servings.

This is very nice with ham sandwiches, and hot coffee.

Farah
Frank

PINEAPPLE COOKIES

1/2 cup vegetable shortening

1/2 cup brown sugar

1/2 cup white sugar

1 cup crushed pineapple

1/2 cup nuts

1 egg

1/4 tsp. salt

2 cups flour

Blend shortening, egg, and sugar. Add pineapple and nuts. Sift dry ingredients; add them to pineapple mixture until dough is stiff enough to drop.

Bake in 350° oven.

(Pat
Christianson)



BAKED ALASKA

Cut a 9" square chocolate cake in half.
Place on a board or cookie sheet covered
with paper.

Meringue:

4 egg whites
1/4 tsp. cream of tartar
1/2 tsp. vanilla
1/2 cup sugar

Beat the egg whites with the vanilla
and cream of tartar until frothy. Add sugar
gradually and continue beating until stiff
and glossy (holds peaks when beater is
removed).

Place cooled cake on several thicknesses
of wrapping paper on a board or pan.

Cut one pint of Neopolitan ice cream
into 3 equal pieces and place on cake.

Cover cake and ice cream with meringue.
Make sure the ice cream is completely sealed
in.

Bake in very hot oven (500°F.) for 3
minutes, until meringue is delicately brown.
Slip from board to platter. Serve at once.

Eight to twelve servings.

It's hard to believe that you can bake
ice cream, but Ruth has done it. She used
this recipe for a blue ribbon demonstration
in high school. It's really a blue ribbon
dessert.

Ruth Olson

SPARERIBS, SAUERKRAUT & POTATOES
(Pressure Cooker)

2 lbs. spareribs	1 qt. sauerkraut
1 tbsp. fat	2 tbsp. brown sugar
1 tsp. salt	5-6 medium potatoes
1 tsp. pepper	2/3 cup water

1. Brown spareribs.
2. Add salt and pepper.
3. Put sauerkraut in bottom of pan and sprinkle with the brown sugar.
4. Place ribs and potatoes over sauerkraut; add water.
5. Cover; bring pressure to 10 lbs. and cook for 20 min.
6. Reduce pressure normally 5 min., then place pan under faucet.
7. Serves 4-5.

Diane McKinnon tells us this is one of "Bill's" favorite main dishes.

BLUEBERRY DELIGHT

Make crust of:

- 16 graham crackers
- 1/4 cup melted butter
- 1/2 cup powdered sugar

Mix:

- 2 eggs
- 1/2 cup sugar
- 8 oz. cream cheese

Spread the mixture over the top of the crust and bake at 325°F. for 20 minutes.

Filling:

- 1 cup whipped cream
- 1 No. 303 can blueberry pie mix
- 1 teaspoon lemon juice

Whip cream, fold in blueberries, and lemon juice. Spread filling over cooled pie crust. Chill. Serve.

Jo got this recipe from her housemother here at Stout. She says it's, "Mm-m-m good!"

JoAnne Salem

GERMAN SOUR CREAM TWISTS

3½ cups sifted flour
1 tsp. salt
1 cup shortening (part butter)
1 pkg. dry yeast
¼ cup warm water
¾ cup thick sour cream (20%)
1 whole egg and 2 egg yolks, well beaten
1 tsp. vanilla
1 cup sugar

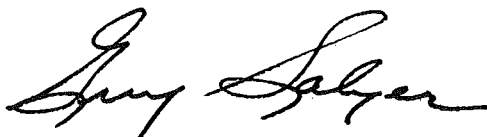
Sift flour, salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well with hand. Cover with damp cloth and refrigerate 2 hours.

Roll half of dough on sugared board into an oblong, 8x16. Fold ends toward center, ends overlapping. Sprinkle with sugar, roll again to same size. Repeat a third time. Roll about ¼" thick, but into strips 1x4". Twist ends in opposite directions--stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet--pressing ends to keep shape. Repeat with rest of dough.

Heat oven to 375° (quick moderate).

Bake about 15 minutes or until delicately browned. Take from the baking sheet immediately. Makes about 5 dozen.

** ½ cup finely chopped nuts may be added. Sprinkle over the dough each time you roll it out. Press the nuts in to the dough with rolling pin before overlapping ends.



UNBAKED OATMEAL DROP COOKIES

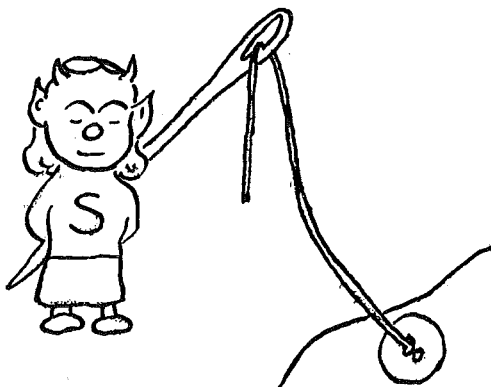
Boil 3 minutes: $\frac{1}{2}$ cup butter
 2 cups sugar
 $\frac{1}{2}$ cup milk

Add: $\frac{2}{3}$ cup peanut butter
 3 cups oatmeal
 5 tbsp. cocoa
 1 tbsp. vanilla
 $\frac{1}{4}$ tsp. salt

Mix and place in small drops on waxed paper.

"I have always appreciated this recipe in time of short notice or limited minutes. The product is a very tasty cookie, which can very easily be substituted for a candy treat. My younger sisters love to help me when I make these cookies."

Ellen Bruce



CARROT, APPLE, & LEMON SALAD

3 cups shredded carrots	1 lemon
2 or 3 apples	1/3 cup sugar
	1/2 tsp. salt

Put lemon through the food chopper, rind and all. Mix lemon, sugar and salt together. Wash apples, do not peel, cut into 1/2 inch cubes. Mix together lightly the shredded carrots, apples and lemon mixture. Serve from a bowl or place a generous spoonful on salad greens on salad plates.

"This is one of my favorites because it is a very colorful and nutritious salad. The girls at Boeing House like it very well, too."

Barbara Kennedy

CHOW MEIN

1 lb. lean pork - Cut for chop suey
1 lb. veal - Cut for chop suey
4 onions - Cut size of meat
3 stalks celery - Cut size of meat
1/4 cup fat

Directions:

Brown meat in fat, add celery and onion.
Cook until tender. Add 1 tablespoon sugar.
Add salt and pepper to taste.

CREAM SAUCE MIXTURE

2 tablespoons butter
2 tablespoons flour
1 cup milk

Combine as for medium white sauce.

Add to the cream sauce:

1 can bean sprouts - drained
1 large can mushrooms
1/2 cup soy bean sauce (may be omitted)

Mix the two mixtures and heat. Serve with
dry chow mein noodles. Serves 6 to 8.

"Kit" Antreim

POPPY SEED TORTE

Crust:

- 1/2 lb. graham crackers
- 1/2 cup melted butter
- 1/2 cup brown sugar

Mix crumbs and sugar. Add butter.
Line a pie pan with mixture.

Filling:

- 3 cups milk
- 1 cup sugar
- 4 egg yolks
- 3 tbsp. cornstarch
- 1/4 cup poppy seed (soaked in milk)
- 1 tsp. vanilla

Cook in double boiler until thick.
Cool. Pour into crust.

Beat 4 egg whites with 1/2 cup sugar
until quite stiff. Spread over filling.

Bake at 350°F. for 30 minutes.

John Hanson

HUNGARIAN DELICATE FRITTERS

6 egg yolks
1/2 cup sugar
1/8 tsp. salt
1 tbsp. lemon extract
1/2 cup thick cream
1 tsp. cardamon seed
2 egg whites
3 cups sifted flour
Confectioners sugar

Beat egg yolks, sugar, and salt together until light and lemon colored. Add cream, flavoring, cardamon seeds, and stiffly beaten egg whites. Add flour and mix thoroughly. Chill in refrigerator several hours or over night. On a lightly floured board roll chilled dough out 1/8 inch thick and cut into diamond shapes about two inches in length. Cut a slit near the top of one point and draw opposite point through the slit. Fry in deep fat (360 degrees) until golden brown. Drain and sprinkle with confectioners sugar.

Recipe makes about 8 dozen.

This Hungarian recipe was given to us by Beverly Mortenson. It is from her mother who was born in Budapest. This is a special type of doughnut which is always a very welcome treat for Bev and her sister when they are home from college.

VIRGINIA STRAWBERRY SUPREME

- 6 tablespoons butter
- 1 cup minus 1 tablespoon powdered sugar
- 1 1/2 cups quartered strawberries
- 1 1/2 cups chopped pecans
- 2 egg whites, beaten stiff
- 1 1/2 cups vanilla wafer crumbs

Method:

Cream butter and add sugar gradually. Add berries and nuts. Mix well. Fold wafer crumbs into beaten egg whites. Arrange alternate layers of wafer mixture and fruit. Chill at least 12 hours. Cut into squares and serve with whipped cream and garnish with a whole berry, if desired. This very rich dessert will serve 10 people.

Miss Knutson says, "This very rich dessert recipe was given to me by a famous Iowa cook after I had instructed her on a reducing diet regime! It was her wish that I pass it on to those in need of such a high calorie delicacy."

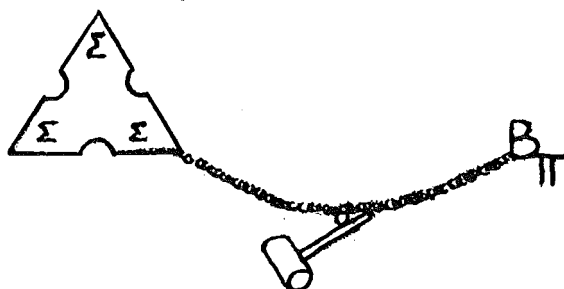
Dorothy J. Knutson

PEANUT SQUARES

1 plain butter cake
Powdered sugar frosting
Ground unsalted peanuts

Cut cake into 2" squares. Frost on all sides with powdered sugar frosting, rolling in peanuts immediately afterward. Let stand for several hours before serving to lessen the crumbling---if you can wait!

(Jermaine
Folkman)



SCALLOPED NOODLES, HUNGARIAN STYLE

1 pkg. fine noodles (8 oz.)

Clove of garlic

1 cup cottage cheese

1 tall can evaporated milk (1 2/3 cup)
soured with 2 tbsp. lemon juice

1/2 cup onion, finely chopped

1 tbsp. Worcestershire sauce

Dash of tabasco sauce

1/2 tsp. salt

1/4 lb. chipped beef - small pieces

Grated Italian style cheese

Paprika

Cook the noodles in boiling, salted water to which the garlic has been added, for 10 minutes. Drain. Mix, with other ingredients. Put in a buttered casserole, and bake 45 minutes, in a moderate oven (350° F.). Sprinkle generously with cheese and paprika. Return to oven for 5 minutes. Yield 6 to 8 servings.

Marathy Allen

POTATO SOUP

1 cup chopped onions
2 cups cubed potatoes
1 cup water
1 1/2 cup milk
1 tsp. salt

In large saucepan, add onion and potatoes. Cook covered for 15 minutes or until the potatoes are tender. Blend in milk, and salt. Heat, but do not boil. Serves 4.

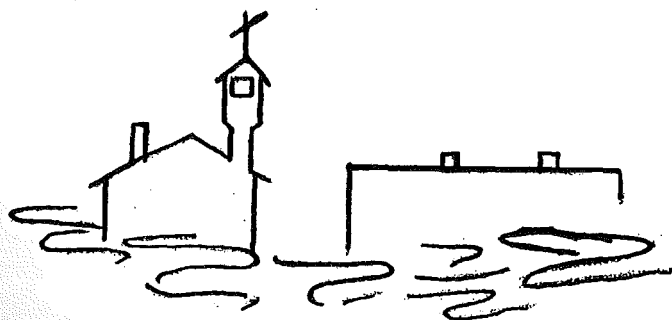
Sandra John

FRUIT COCKTAIL TORTE

1 cup flour
3/4 cup sugar
1 egg
1 tsp. soda
1/4 tsp. salt
1 No. 303 can fruit cocktail, drained
1/2 cup brown sugar
1/2 cup chopped nuts

Mix together flour, sugar, egg, soda, salt and drained fruit cocktail. Place in ungreased 8-inch square pan. On top of this spread a mixture of the brown sugar and nuts. Bake in moderately slow oven (300 degrees) one hour. When cool, cut in squares and serve with whipped cream. Six to eight servings.

Guy Lelyer.



MARASCHINO CHERRY CHOCOLATE CAKE

1 3/4 cup cake flour	1 tsp. soda
1-5 oz. bottle cherries	1/4 tsp. salt
1/2 cup nut meats	1 cup sugar
1/2 cup butter	1 egg
1 oz. melted chocolate	Syrup from cherries
1 cup sour milk	

Mix flour, soda, salt, and sift three times. Cream butter, add sugar, cream well. Add beaten egg, cherries (quartered), nuts, and mix well. Add chocolate and cherry syrup and mix. Add sifted dry ingredients alternately with milk. Mix until smooth. Pour into greased 9 inch pan. Bake in 350° oven for 45 minutes.

"Pat" Saldner

CHOW MEIN HAMBURGER CASSEROLE

1 lb. hamburger

1 onion

1 cup cooked celery

1 cup bean sprouts

1 can mushroom or chicken soup

Brown hamburger and onion. Cook celery in bean sprout juice. Mix soup, sprouts, hamburger and onion, celery and juice together. Put in a baking dish and sprinkle one can of chow mein noodles on top.

Bake one hour at 350°F.

Serves six.

Shirley Budd

FANCY FRANK FRY

1 lb. frankfurters (10 to 12)

Assorted fillings: Strips of
cheese or dill pickle, sweet
pickle relish, finely chopped
onion, crushed pineapple.

10 to 12 strips bacon

2 cans tomato sauce

2 tsp. sugar

1/4 tsp. dry mustard

Slit franks lengthwise, but don't cut completely through. Fill with fillings. Wrap strip of bacon tightly around each frank, covering slit well. Pin with pieces of toothpick. Place in cold skillet. Fry over medium heat, turning often, until bacon is crisp. Pour off fat. Add tomato sauce, sugar, and mustard. Blend well. Simmer 10 to 15 minutes. Makes 4 to 6 servings.

Gloria Walstad

CHICKEN NOODLE CASSEROLE

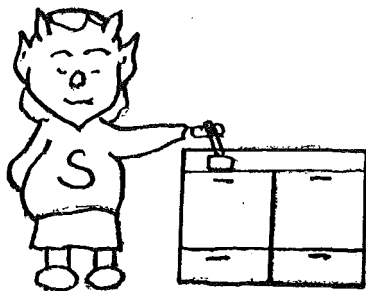
8 tbsp. shortening
2 cups chopped onions
4 lbs. ground beef
4-8 oz. packages of narrow noodles
(wider for more servings) cooked
4-4 oz. cans of mushrooms
2-8 oz. cans ripe olives, chopped
2 lbs. American cheese, diced in
1/2 inch cubes
4 cans mushroom soup thinned with
2 cups milk

Brown the onions in butter or drippings, add beef and brown. Mix all ingredients. Pour the mushroom soup over all. Bake in a greased casserole 1 hour at 375° F. Put on the topping for the last 15 minutes. One may use crumbled shredded wheat in place of Chow Mein Noodles.

Topping: 1 cup crisp Chow Mein Noodles and chopped salted nuts.

Mrs. Sims tells us, "This recipe originated many years ago at the Menomonie Country Club. It will serve from 40-48 people and is excellent. I've used it many times for luncheons and at church suppers."

Charlotte Sims



ANGEL COOKIES

1/2 cup butter	2 cups flour
1/2 cup shortening	1 tsp. soda
1/2 cup brown sugar	1 tsp. cream of tartar
1/2 cup white sugar	1/2 tsp. salt
1 egg	1/2 cup walnuts
1 tsp. vanilla	

Cream butter, shortening, and sugars.
Add other ingredients in order given.
Roll into balls the size of a walnut or smaller. Dip top in cold water and then sugar. Place on greased cookie sheet.

Bake at 425° F. for 10 minutes.

Makes about 3 dozen large cookies.

Louie Grant

BAKED PRUNE WHIP

- 2 cups cooked prunes
- 2 tsp. lemon juice
- 1 tsp. grated lemon peel
- ¼ tbsp. confectioners' sugar
- ¼ stiff-beaten egg whites

Remove pits from prunes and mash to a pulp. Add lemon juice, peel, and 2 tbsp. sugar; blend well. Add remaining 2 tbsp. sugar to egg whites; beat until stiff. Fold prune mixture slowly into egg whites. Pile lightly in greased baking dish. Bake in moderate oven (350°F.) 20-30 minutes. Makes 6 servings.

"This recipe is different, but it's easy to make and you're sure to like it."

Lena Thompson

BOSTON PUDDING

1/2 cup white sugar	1 cup flour
1/2 cup milk	2 tsp. baking powder
1 cup raisins	

Mix together and put in greased casserole.

1 cup brown sugar	1 tsp. butter
1-1/2 cup hot water	

Mix together and pour over batter. Bake for 45 minutes. Serves 6-8. Can be served in its own sauce or with cream added to pudding.

"This dessert came from a Mrs. Sechler, an excellent cook of English descent who brought all her wonderful recipes with her when she and her family came from the East. So naturally we called it Boston Pudding. It's a real treat!"

"Bea" Duckap

PECAN PIE

1-1/2 tbsp. butter	3 eggs.
3/4 cup sugar	1-1/2 cup syrup (dark karo)
1/4 tsp. salt	1-1/2 tsp. vanilla
3 tbsp. flour	1 cup pecans

Method:

Cream butter, sugar, salt and flour.
Add beaten eggs, syrup, and vanilla.
Pour into unbaked 10 inch pie crust,
which has been lined with pecans.
Bake 45-50 minutes in 350°F. oven.
Cool. Cover with whipped cream.

"This is a favorite with students at Stout. Although it is a Southern recipe, it has won the applause of the Northerner. It is simple in preparation and delectable to eat. One reason I like it personally is it can be made a day ahead and still retain its perfect flavor."

Mary E. Killion

BANANA BREAD

1/2 cup butter
1 cup sugar
2 eggs, well beaten
2 cups flour
1 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
2 tbsps. sour milk
1 1/2 cup banana pulp
 (about 4 bananas)
1/2 cup nut meats

Cream butter and sugar. Add eggs.
Add sifted dry ingredients alternately
with milk and bananas. Add nut meats.

Bake in buttered loaf pan, at 350°
for 45-55 minutes.

Makes 1 loaf.

Sharon Atterp

ITALIAN SPAGHETTI MEAT SAUCE

3 medium sized onions, chopped

1 clove garlic

1-1/2 lb. beef

1 No. 2 can tomatoes

3 cans tomato paste (3 cans water)

2 tsp. chili powder

Salt to taste

Brown onion, garlic, and meat in olive oil or salad oil. Add other ingredients and cook slowly 3 to 4 hours. Serve over spaghetti. Sprinkle grated Parmesan cheese on the top.

Margaret Ferman

ORANGE SQUARES

3 eggs	1/4 tsp. salt
2 cups brown sugar	2 cups flour
1/4 cup rich milk (evaporated)	1 tsp. cinnamon or nutmeg
1/4 tsp. baking powder	1 cup cut orange slices

Beat eggs well, add brown sugar and milk. Sift flour, salt, baking powder, cinnamon and/or nutmeg together and combine with first mixture.

Add cut orange slices. Pour batter on a 10 1/2 x 15 x 1/2 inch cookie sheet. Bake at 325 degrees F.

(Do not bake these cookies too long as they are better soft and moist).

(Ruth
Schlegel)

TOMATO-LESS CASSEROLE

1/2 cup onion, diced

1/2 cup celery

1 lb. ground beef

1/2 lb. noodles, cooked

1 can mushroom soup

1 can cream of chicken soup

Sear meat in a little butter. Work up with fork so it is very fine. Simmer onions and celery with meat over low heat, and then add the soups and blend together. Mix with prepared noodles. Add milk if more moisture is needed. Bake for one hour. Sprinkle potato chips on top for a crust, if desired. Serves about ten.

"While looking for a different casserole for one of my lunches during my six weeks in the home management house I found this among one of my housemate's recipes. For those who do not care for tomatoes this is the answer, because it is very good and easy to make."

"Kathy" van Doorn

CHOCOLATE UPSIDE-DOWN CAKE

Sift together:

- 1 cup sifted flour
- $\frac{3}{4}$ cup sugar
- 1- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt

Add to the dry ingredients and beat well for 2 minutes:

- 2 tbs. butter
- $\frac{3}{4}$ cup pecans or walnuts
- $\frac{3}{4}$ cup milk
- 1 tsp. vanilla

Pour into an 8 x 8 inch pan.

Mix together and sprinkle over the batter in the pan:

- 1 cup sugar
- $\frac{1}{4}$ cup cocoa

Pour over the cake batter:

- 1 cup hot water

Bake for 35 minutes in 350°F. oven. Cool and serve with whipped cream.

Makes 6-8 servings.

Shirley Grant

CRANBERRY SALAD

1 cup ground cranberries
1 cup sugar
1 cup hot water
1 cup pineapple syrup
1 cup crushed pineapple
1 cup chopped celery
1/2 cup walnut meats
1 pkg. cherry gelatin

Combine cranberries and sugar. Dissolve gelatin in hot water. Add syrup. Chill, until partially set. Add cranberry mixture, nuts, pineapple, and celery. Pour into mold.

This salad is easy to prepare. It is especially good with a chicken or turkey dinner, served on a lettuce leaf and topped with your favorite dressing. For variation use individual molds or set in square cake pan and cut in various shapes such as a diamond, triangle, etc.

Rita Casey

CRANBERRY SALAD

(A variation of the preceding recipe,
suggested by Miss Bentley.)

1 pkg. lemon-flavored gelatin

1 cup gingerale

1/2 cup sugar

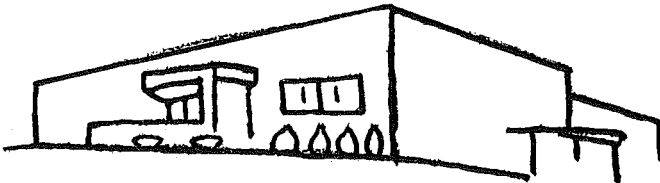
1 small can crushed pineapple

1 cup ground cranberries

Heat gingerale and pour over gelatin to
dissolve. Add sugar to fruit. Pour into
pan or molds and set.

Walnuts may be added if desired.

Phyllis D. Bentley



T-V SALAD SPECIAL

1 package black cherry flavored gelatin

1 large can pitted black bing cherries

1 large can pitted ripe olives

Almonds or pecans to stuff both cherries
and olives

Measure juice from drained bing cherries,
and add enough water to make 2 cups. Heat
to boil, dissolve gelatin, and pour small
amount into mold to set. After stuffing
cherries and olives, place in mold attrac-
tively, then add gelatin, small amount at
a time, to set until all is added. Serve
with mayonnaise as decoration.

"This is a salad we concocted - for some-
thing to do while watching T-V. It takes
time to stuff the cherries and olives, but
it is something to do while viewing T-V
and especially during the commercials. Too,
you can nibble while you stuff! Guests
never expect the unusual, and this tastes
scrumptious."

Katchen Kubitz

HOT MILK BUTTER CAKE

2 eggs
1 cup sugar
1 tsp. vanilla
1 cup cake flour
1 tsp. baking powder
1/2 cup milk
2 tbsp. butter

Combine eggs, sugar, and vanilla and beat until thick. Add sifted dry ingredients. Heat milk and butter to boiling point, add to above mixture. Bake in a greased pan, 8 x 8 inches, in a 350° oven 30-40 minutes. Remove from oven and frost.

FROSTING

3/4 cup brown sugar
1/2 cup butter, melted
1/4 cup cream
1 cup coconut

Combine all ingredients, blend well. Frost cake, return to hot oven or broiler to brown.

"Hot Milk Butter Cake has been a favorite in my family for years; my mother still insists that it is no more difficult to make than any of the packaged cakes, and I agree; I think you will, too. Varied frostings change the character of the cake completely; it also makes an excellent base for shortcakes when topped with fresh or frozen fruits."

Ann Janda

CHEESE NOODLE CASSEROLE
(40 servings)

8 tablespoons fat
2 cups chopped onions
4 lb. ground beef
4 8 oz. packages narrow noodles
4 4 oz. cans mushrooms
2 8 oz. cans ripe olives cut in pieces
2 lb. cheddar cheese, cut in cubes
4 cans mushroom soup, thinned with 2 cups milk

Directions:

Cook and drain noodles. Brown onions and meat in the fat. Season with salt and pepper. Mix all of the ingredients and place in greased casserole. Bake 1 hour at 375°F. During last 15 minutes add chopped nuts and chow mein noodles to the top and brown.

"This casserole dish is one we have used at our church luncheons and I am giving it as I received it for 40 servings. I cut it down to my own use when I use it at home."

J. Edgar Ray.

CHERRY PUDDING

Combine:

2 cups flour
2 tsp. baking powder
1 cup sugar
2 tsp. melted butter
Pinch of salt

Mix with:

1 cup cold water

Pour into large baking pan:

2 cups drained cherries
1 1/2 cups sugar
2 tsp. butter
3 cups boiling water

Bake 400° 30 min.
Then 450° 10 min.

Rita Anderson

SCALLOPED OYSTERS

1 pt. medium eastern oysters

1 cup cracker crumbs

1/4 cup butter, melted

About 1 cup milk

Onion

Salt and pepper

Drain oysters over bowl to save juice. Remove bits of shell from oysters individually. Butter 1 qt. casserole. Alternate layers of oysters and crumbs, seasoning with salt and pepper and a little scraped onion. Reserve crumbs for top. Pour in oyster juice and milk enough to reach top layer of oysters. More milk may be added later if mixture seems dry. Sprinkle with buttered crumbs. Bake in moderate oven 350° about 30 minutes until golden brown and oysters are ruffled. Over cooking makes them tough and dry. Makes four servings.

This recipe is one Miss Littlefield has from old New England. It is fun to make and fun to eat this dish.

Sarah W. Littlefield

HOT GERMAN POTATO SALAD

6 baking potatoes
1/3 cup vinegar
2 teaspoons salt
1/4 teaspoon pepper
1 pound bacon, chopped
6 eggs
3/4 cup chopped green
onions, or 1/2 cup
chopped onions

Cook potatoes in boiling water.
Peel and dice. Add vinegar and
seasonings.

Fry bacon until crisp.

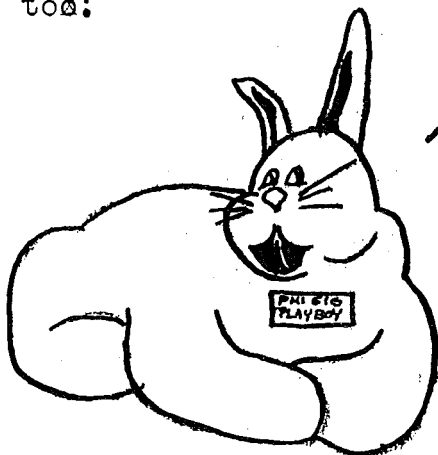
Cook eggs 4 min.

Combine potatoes, bacon, 2 tbsp.
bacon fat, soft-cooked eggs, and
chopped onions. Mix well.

Serve hot salad on a bed of
lettuce with big frankfurters.

Makes 8 servings.

Bob Gussel gave us this recipe as one
of his favorites. Wait until you try
it; it will be one of your favorites,
too!



Bob Gussel

REFRIGERATOR IGLOO TORTE

This can be made with most fruits (strawberry, raspberry, peach, cherry, or mixed.) Use a gelatin that blends well with the fruit you use.

3-1/2 cups hot water or fruit juice
2 pkg. gelatin
About 3 cups drained fruit
3/4 pt. whipping cream
1 large angel food cake

Dissolve gelatin in hot water or fruit juice. Let cool until gelatin begins to set and then whip until light and frothy. Fold in whipped cream. Cut cake in 1 inch squares. Mix the cake and gelatin-fruit mixture together. Put in large, lightly greased bowl. Let set in refrigerator for 8 hours. Unmold and spread with whipped cream and serve.

"This recipe is one of my favorites from my future mother-in-law. It's sure to win any fellow's heart."

D'Ann Mattson

RAW POTATO PANCAKES

2 cups raw grated potatoes

1/2 cup milk

2 eggs, slightly beaten

2 tsp. salt

1/2 tsp. baking powder

1/4 cup flour

Combine milk, eggs, salt, baking powder, and flour and beat slightly with Dover beater to blend well. Add potatoes immediately after grated to prevent discoloration. Drop by spoonfuls on hot well-greased skillet (bacon drippings are excellent for additional flavor). Fry to golden brown on both sides. After browned, fry more slowly until done.

SPRING SALAD (ENSALADA DE PRIMAVERA)

Toss;

- 1 cup of sliced lettuce
- 2 cups of chopped celery
- 1 small avocado, chopped
- 4 or 5 radishes, sliced
- 1 tomato, cut in wedges
- 1 carrot, shredded coarsely
- 4 pieces of water-cress
- 1/2 of a cucumber, diced

Angelita Aguilar

ALMOND HERSHEY BAR PIE

Melt in top of double boiler:

1/2 cup milk

25 marshmallows

Let cool.

Add to above mixture:

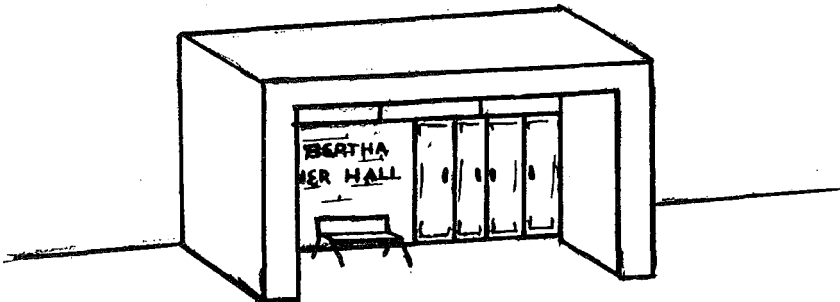
1 cup whipping cream

1 almond hershey bar
(chipped)

Pour mixture into graham cracker
pie shell and let cool in the
refrigerator over night.

This has been a favorite in
Ardelle's home for a long time.
She used it in meal management
class and the girls just LOVED
it!

Ardelle Dregne



APPLE CRISP

Place in a greased 8" square pan:

4 sliced baking apples

Blend until crumbly; then spread over apples:

2/3 to 3/4 cup brown sugar (packed)

1/2 cup sifted flour

1/2 cup rolled oats

3/4 teaspoon nutmeg

1/3 cup soft butter

Bake at 375⁰ for 30-35 minutes. (Until apples are tender and topping is golden brown.)

Serves 6-8 (only 4 if they're hungry college students).

"I love this dish accompanied by ice cream!"

Opal Burton

REFRIGERATOR DESSERT

Part I

Crush fine and put 1/2 in bottom of buttered cake tin:

20 wafers (Chocolate, vanilla, nabisco, or a combination of the wafers.)

Part II

Cream:

1/2 cup butter

1-1/2 cup powdered sugar

Add and blend:

2 beaten egg yolks

Fold in:

2 egg whites beaten very stiff

Put on top of crumb mixture.

Part III

Whip:

1 cup cream

Add:

1 cup drained crushed pineapple

1 cup marshmallow bits

3/4 cup chopped nuts

Add to the above mixture.

Part IV

Sprinkle remaining crumbs on top and refrigerate at least 24 hours.

"This dessert may be prepared a day or two before serving, which has made it one of my party favorites."

J. Edgar Ray

CHESS PIE ELITE

1/2 cup butter
1 cup sugar
1/4 cup flour
1/8 tsp. salt

3 egg yolks
1/2 cup heavy cream
1 tsp. vanilla

Cream butter. Add sugar; cream until sugar granules are dissolved. Add flour, salt and egg yolks. Stir thoroughly, then add cream and vanilla. Pour into an unbaked pie shell. Bake in a hot oven (425° F.) 10 minutes. Then reduce to slow oven (300° F.) to finish baking, about 20 minutes.

Yield: 1 pie

Donna Cleere



CHERRY ROLL DELIGHT

Roll-

2 cups flour - sifted, all purpose
4 tsp. baking powder
1 tsp. salt
1/4 cup sugar
1/3 cup shortening
1 egg
1/3 cup milk plus 1/2 tsp. milk

Sift all dry ingredients, cut in shortening. Beat egg, add milk and vanilla. Stir into dry ingredients. Form into ball on floured pastry cloth. Roll dough into rectangle 1/4 inch thick. Brush with melted butter. Cover with filling. Roll as for a jelly roll. Place in greased loaf pan 4 by 12. Bake at 375°F. for 40 minutes. Slice and cover with cherry sauce.

Cherry filling-

1 20 oz. can frozen cherries thawed and drained (less 1/4 cup cherries and juice which is reserved for the sauce). Chop drained cherries and force excess juice through sieve. Add to the chopped cherries the following ingredients:

1/2 cup sugar
3 tbsp. flour
1/8 tsp. salt
1/8 tsp. almond extract
2-3 drops red coloring
1/2 cup chopped nuts
2 tbsp. butter

CHERRY ROLL DELIGHT (cont'd.)

Sauce-

1 1/2 cups cherry juice
1/2 cup sugar
3 tbsp. flour
1 tbsp. butter
1/4 cup cherries

Add cherries to juice and bring to boil. Add 1/2 cup sugar and 3 tbsp. flour which have been mixed together. Cook until thickened. Remove from heat and add 1 tbsp. butter. Serve over cherry roll slices.

This is a Lowellla Howell original--and a mighty good one! It's the one she used in the National Cherry Contest. It was also used as a display during the contest. It's sure to win the approval of your family and friends.

Lowella Howell

SHRIMP SALAD

- 1 can tomato soup
- 1/2 lb. Philadelphia cream cheese
- 1/4 cup onions, chopped fine
- 1/2 cup green peppers, chopped fine
- 3/4 cup celery, chopped fine
- 2 tablespoons Knox gelatin dissolved
in 1/2 cup cold water
- 1 cup mayonnaise
- 1 lb. fresh shrimp (after they are cooked,
split them lengthwise through the
center.)

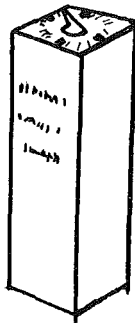
Heat the soup. Add the cheese to this using an egg beater to mix until fluffy and smooth. Add gelatin. Use the egg beater again to make sure it is mixed thoroughly. When cool, add the rest of the ingredients and pour into molds. Save a few of the shrimp for garnish.

(Joseph Gerlach)

DILL CABBAGE

- 1 large onion, coarsely chopped
- 2 quarts coarsely chopped cabbage
- 2 tsp. salt
- Few dill seeds
- 3 tbsp. butter
- 1 cup sour cream

Melt butter in heavy sauce pan.
Stir in the onion, cabbage, salt,
and dill. Cover and simmer until
just tender, about 15 minutes.
Pour sour cream over cabbage.
Serve hot. Yield 6 - 8 servings.



Sarahy Clure

AMERICAN CHINESE CHOP SUEY

1-1/2 lb. pork butt
1/2 box of frozen broccoli*
4 medium carrots
5 celery stems
1 large onion
1 box French cut string beans*
1 can mushroom sauce
Soy sauce
Garlic -- part of a small bulb

*Fresh vegetables may be substituted for these. You may use other vegetables that are available in addition to or in place of the ones listed.

Directions:

1. Season pan by browning in hot fat, the sliced garlic. Remove garlic from pan.
2. Brown the pork, cut in small pieces.
3. Add French cut carrots and string beans. Season with salt and pepper and simmer for about 5 minutes.
4. Add cut up celery and onions. Season with salt and pepper. Cover and simmer for about 20 minutes or until the vegetables are nearly cooked. Uncover, and add the mushroom sauce and 2 tablespoons soy sauce. Cook until done.
5. Amount: 8-10 servings.

Alice Yamamoto gave this recipe to us before she left for the University of Illinois where she is doing graduate work. Here's why she likes it, "First of all, it is simple to make; secondly, I like chop suey; and thirdly, this dish is a very agreeable -- taste wise and economy wise -- way of using small quantities of left over vegetables."

TUNA-PINEAPPLE TOSS

1 6-1/2 oz. can solid pack tuna
1 303 can chow mein noodles
1 303 can pineapple chunks, well drained
1 small head lettuce
Mayonnaise to moisten

Directions:

Drain oil from tuna and break into chunk size pieces. Add well drained pineapple. Season with f.g. salt. Marinate with small amount of mayonnaise or French dressing for 30 minutes. Just prior to serving toss marinated mixture with shredded head lettuce and chow mein noodles. Serve immediately in lettuce cups or on bed of endive or other similar green. This recipe provides sufficient salad for 4-5.

Miss Knutson tells us this is one of her originals. It is the result of much experimenting and fun for her. You'll enjoy it, too.

Dorothy J. Knutson

STUFFED-PEPPER SALAD

Select small to medium well-shaped peppers. Scoop out center. Turn upside down to chill. Fill center with chicken or tuna salad. Use hard-cooked egg garnish.

This salad idea is different, but mighty attractive --- and good!!

Jerry Wolf

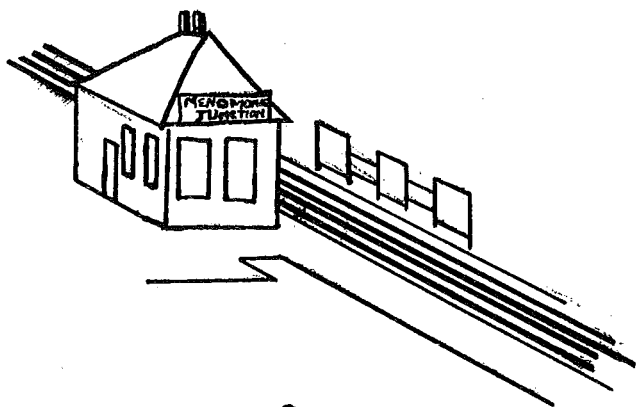
CRANBERRY BREAD

2 cups flour sifted
1/2 tsp. salt
1 1/2 tsp. baking powder
3/4 to 1 cup sugar
Add 1 beaten egg
2 tbsp. melted shortening
1/2 cup orange juice
2 tbsp. hot water

Combine until dry ingredients are moist.
Fold in 1/2 cup chopped nuts,
1 cup chopped cranberries
(cut in half)
1 orange rind, grated

Bake in moderate oven - 1 hour, 10 min.
Cool and wrap in wax paper for 24 hours.

Alice J. Kirk



MEAT ROLLS (ROLLITOS DE CARNE)

1-1/2 lb. of round steak
6 tablespoons of lard or butter
1/4 cup of chopped onions
2 cups of soft bread crumbs
1/2 cup of chopped celery
1/2 teaspoon of salt
1/4 teaspoon of parsley
1 tablespoon of water
10-1/2 oz. (1 can) of mushrooms
A little bit of black pepper

Directions:

Brown steak on both sides in hot fat.
Add other ingredients and ~~simmer~~ for about
30 minutes.

Angel S. Aguilar

CHRISTMAS SALAD

2 pkg. cherry flavor gelatin

Juice of 1 lemon

1 can (lg.) crushed pineapple with juice

1 cup port wine

1 can whole cranberry sauce

Enough water to make a total of 4 cups of liquid.

Pour into mold and refrigerate.

Mrs. Verne Fryklund gave us this holiday recipe; she says, "It's pretty and good!"

Verne C. Fryklund



CHOCODILES

3 cups sifted flour
1 1/4 cup firmly packed brown
sugar
1/2 cup butter
1/2 cup shortening
1/3 cup crunchy peanut butter
1/4 tsp. salt
1 beaten egg yolk
1 tsp. vanilla

Combine flour, brown sugar, butter, shortening, peanut butter, and salt. Using low speed of mixer or pastry blender combine until mixture resembles coarse crumbs. Add egg yolk and vanilla; mix well.

Press mixture into ungreased jelly roll pan. Bake in moderate oven (350°) for 25 to 30 minutes - until golden brown. Cool slightly. Spread with chocolate crunch.

Chocolate Crunch:

1 cup (6 oz. pkg.) semi-sweet
chocolate pieces
1/2 cup crunchy peanut butter
1 1/2 cups corn soya cereal

Melt chocolate in top of double boiler over boiling water. Stir in peanut butter and cereal.

Spread on slightly cooled bars. Let stand until chocolate hardens. Cut into bars or squares.

Makes 4 doz.

Louise Grant

1000 ISLAND POTATO SALAD

4 cups diced cooked potatoes (warm)
1/4 cup grated onion
2 cups thin sliced celery
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. crushed celery seed
1/2 cup French dressing.

Mix the first 6 ingredients lightly and marinate 30 minutes in the French dressing. Add 1 cup of 1000 island dressing made as follows:

Mix together
1/2 cup boiled dressing
1/2 cup mayonnaise
1/2 cup catsup
1/4 cup Indian relish
1/2 cup chopped olives
3 hard cooked eggs (chopped)
1/4 tsp salt
Pepper and paprika to taste.

Aime Noble

CHOCOLATE DESSERT

Cream: 1/2 cup butter

Add: 3 egg yolks
2 sq. melted chocolate
2 cups powdered sugar
1 tsp. vanilla
1/8 tsp. salt

Fold in: 3 beaten egg whites

Roll: 1 lb. vanilla wafers, line 2 ice cube trays with half the crumbs.

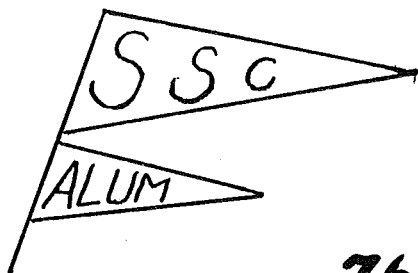
Place: Chocolate mixture on top of the crumbs.

Top: With 1/2 cup nuts (chopped).

Spread: 1 pint ice cream on top, cover with crumbs.

Chill: 2 to 4 hours.

Betty Havlik, who gave us this recipe, tells us it originally came from Mrs. Robert Rudiger, and is a favorite of summer visitors who vacation at the Havlik farm.



Betty Havlik

TOFFEE ICE BOX DESSERT

1 cup butter
2 cups sifted powdered sugar
3 egg yolks
2 oz. bitter choc., melted
1 tsp. vanilla
3 egg whites
1/2 cup cream, whipped
1 cup blanched almonds
1/2 lb. vanilla wafers

Cream butter, gradually add sugar, add the egg yolks one at a time, beating well after each one. Add chocolate and vanilla. Fold in stiffly beaten egg whites and whipped cream. Roll wafers in fine crumbs and spread one half in a buttered 10 inch square pan. Spread chocolate mixture over crumbs. Mix almonds with remaining crumbs and spread over top. Refrigerate over night. Cut in squares and serve with whipped cream.

E. E. E. E.
H. H. H. H.

TOFFEE SQUARES

1 cup shortening
2 cups flour
1 egg yolk
1 cup brown sugar
1 tsp. vanilla
Salt

Combine on beat above ingredients.

Bake on greased cookie sheet, at
350 degrees for 25 minutes.

Frost with semi-sweet or sweet
chocolate.

"This is a quick and easy recipe
to make, and quite different in
flavor."

(Ruth
Schlegel)

CHICKEN LOAF

4 lbs. fresh chicken
2 cups bread crumbs
1 cup cooked rice
1 1/2 tsp. chopped pimento
3 cups chicken stock or milk
5 eggs, well beaten
Salt and pepper to taste

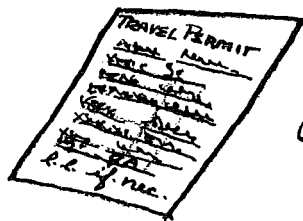
Method:

Cook chicken and pick in small pieces. Mix all ingredients together. Bake in pan of water for 2 1/2 hours.

MUSHROOM SAUCE

2 cans mushrooms
4 cups chicken broth
1/4 cup flour
1/2 cup cream
Dash of paprika
1/2 tbsp. chopped parsley
1/2 tbsp. lemon juice
Salt

Make a cream gravy of broth and flour.
Add other ingredients.



Gertrude Adams.

BLUEBERRY DESSERT DELICIOUS

1/2 cup sugar
1 1/2 cup flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 egg
2/3 cup milk
3 tbsp. melted butter
1 cup fresh or frozen blueberries
1 1/2 tbsp. sugar
4 fresh peaches
Whipped cream

Sift sugar, flour, baking powder, and salt into mixing bowl. Beat egg slightly; add milk and melted butter. Add all at once to flour mixture, stirring just until blended. Dredge berries with 2 tbsp. flour and fold gently into butter. Spread in a greased 8 inch pan. Sprinkle the 1 1/2 tbsp. sugar over the top. Bake in a hot oven (425° F.) for 25 minutes.

To serve, split squares of the blueberry cake, fill with sliced peaches, and top "sandwich" with whipped cream or ice cream.

Charlotte Sims

DATE BARS

3 well-beaten eggs	1-1/2 cups pitted, sliced dates
1 cup sugar	1 tsp. vanilla
1 cup flour	1 cup broken pecan meats
1/4 tsp. salt	
1 tsp. baking powder	

Beat eggs with sugar until very thick, add sifted dry ingredients; beat smooth. Add dates, vanilla, and nut meats. Bake in a 9 x 13 inch pan, lined with waxed-paper, in a moderate oven (350) about 30 minutes. While warm, cut in 1 x 4 inch bars; roll in confectioners sugar.

Makes 2 dozen.

Barb used this recipe in 4-H and it has been a favorite of hers ever since. You better double the recipe if you have brothers.

Barbara Kennedy

ENGLISH PASTIES

Ingredients:

1. Pie crust
2. Hamburger
3. Onions - sliced (raw)
4. Sliced potatoes (raw)
5. Chili powder
6. Salt and Pepper.

Roll pie crust into square of 8 x 6.

Place hamburger patty (about 1/4#) in center. Sprinkle chili powder on the meat. Put onions on top of that and potatoes on that; season and roll up pie dough around it.

Bake for an hour at 350° F.

Serve as is.

This recipe came from Ralph Steven's grandparents in England. Ralph says, "These are very simple to make, because actually any amounts may be used. There are also Welsh pasties, but they have rutabaga and peas in them."

STEAMED CRANBERRY PUDDING

1 cup cranberries, sliced
1/2 cup molasses
1/4 tsp. salt
1 tsp. soda in 1/3 cup hot water
2 tsp. baking powder
1-1/2 cup flour

Mix all together and steam 1-1/2 hours in top of double boiler or steamer. Serve with butter sauce.

BUTTER SAUCE

1/2 cup butter
1 cup sugar
1/2 cup cream

Heat in double boiler until thick. Serve hot.

"This is often thought of as a treat for Christmas, but your family will welcome it even if it isn't Christmas time."

Margaret Permon

DEEP DARK SECRET

1 lb. dates
1 cup sugar
1 cup walnuts
4 eggs, separated
1/2 cup sifted flour
1 tsp. baking powder
2 tsp. vanilla
1/4 tsp. salt

Mix all ingredients together; adding the beaten egg yolks and 1 egg white. Fold in the other beaten egg whites last. Spread batter 1/2" thick in pan and bake 1/2 hour at 350° F.

An hour before serving, break half the cake in pieces and arrange on platter. Over this slice 3 or 4 bananas and one can of red or white sweet cherries. Break up the other half of cake and pile on top of fruit in a mound. Over this, pour one can of crushed pineapple and let stand until ready to serve. Spread whipped cream over all and decorate with cherries and nuts.

Shirley Budd

CHOCOLATE DREAM

3 egg yolks, beaten light and stiff

Add:

2/3 cup powdered sugar

2 squares melted chocolate

1 teaspoon vanilla

Fold in:

3 egg whites, beaten stiff

Directions:

Place in refrigerator over night (preferably in the goblets you will serve them in). Serve with whipped cream colored green and flavored with peppermint. Serves 5 or 6.

Phyllis D. Bentley

BRIDES' SALAD

1 package lemon gelatin
1-3/4 cup water or fruit juice
1-3 oz. package cream cheese
1 cup thick whipped cream
1 cup diced peeled apples
1 cup drained crushed pineapple
1/2 cup diced celery

Mix the gelatin with water or fruit juice and allow to stiffen to consistency of thick syrup. Then whip. Beat cream cheese. Then add to whipped cream. Fold into beaten or whipped gelatin. Add the rest of the ingredients. Pour into molds and set away to congeal.

"This is one of my favorites, because it is appealing to many and can also be made well in advance of serving time. It is an attractive salad and its texture is very interesting."

Mary E. Killian

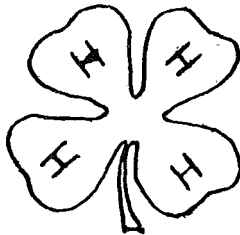
LEMON PUDDING

1 cup sugar
3 tbsp. flour
3 tbsp. butter
1 cup milk
2 eggs
1 lemon

Combine sugar, flour, butter. Add beaten egg yolks, lemon juice, rind and milk. Fold in beaten egg whites. Pour into buttered baking dish. Bake one hour in a pan of hot water at 325°F.

This is a pudding cake dessert that will delight your family and guests.

Jean Smith



ACHIEVEMENT

TURRON de FRESA

500 grams of strawberries
(clean and washed)

500 grams of sugar

4 egg whites

Some fresh strawberries for
a decoration.

Place in a casserole or an electric mixer the sugar, the slightly mashed strawberries, and the beaten egg whites.

Beat together until foamy and firm consistency.

You can place for a time in the refrigerator to get cold.

Yeso es todo.

(Edwardo Chaves-
Costa Rica)

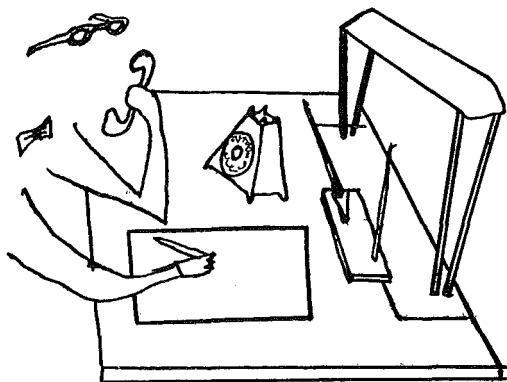
CLEVELAND CAKE

3 cups flour	2 tsp. soda
2 cups sugar	2 tsp. cinnamon
1 cup vegetable shortening and butter	2 tsp. cloves
1/2 tsp. salt	1 tsp. nutmeg
2 cups sour milk	3 tsp. cocoa

1. Combine flour, sugar, shortening, and salt like pie dough.
2. Save 1/2 cup of dough for topping.
3. Dissolve soda in the sour milk.
4. Add cinnamon, cloves, nutmeg, and cocoa to the dough mixture.
5. Add sour milk and soda to dough mixture.
6. Add raisins and nuts to taste.
7. Place in 13x9 baking pan.
8. Sprinkle with the 1/2 cup dough mixture.
9. Bake in a slow oven (300 F.) for about 40 minutes.

"This was one of my mother's favorite recipes. She often made it for picnics, as it needs no frosting and it can be carried in the baking pan."

Kernel. D. Dyer



COUNTRY KITCHEN BROWN STEW

2 lb. beef chuck (cut in cubes)	4 cups boiling water
2 tbsp. fat	1 tsp. Worcestershire sauce
1 tsp. lemon juice	1 medium size onion
1 clove garlic	1/2 tsp. pepper
2 bay leaves	1 tsp. sugar
1 tsp. salt	1 doz. small potatoes
1 tsp. paprika	6 carrots, quartered
Dash of allspice	

Thoroughly brown meat on all sides in hot fat, add boiling water, lemon juice, Worcestershire sauce, garlic, onion, bay leaves, and seasonings. Simmer 2 hours. Stir occasionally to keep from sticking. Add carrots and potatoes. (Cubed potatoes may be used if desired). Continue cooking 20-30 minutes or until vegetables are done. Remove meat and vegetables.

Thicken liquid for gravy. Serves 6-8.

"Pat" Soldner

CHOCOLATE ANGEL DELIGHT

Melt together in a double boiler:

16 marshmallows

1/2 cup milk

Add:

1 25¢ Hershey almond bar

Cool and fold in:

1 cup whipped cream

Pour over pieces of broken angel food cake.

This is another "home management" recipe. It's quick, easy and delicious! Your family and friends will love it because it is just a little different and has a tempting flavor. As one girl said, "It tastes like more!"

"Kathy" van Doorn

CHOCOLATE CHIP CAKE

Pour 1 cup boiling water over:

1 teaspoon soda

1 package dates

Set aside to cool.

Cream:

1/2 cup shortening

1 cup sugar

Add alternately with date mixture:

2 eggs

1 tablespoon cocoa

1 3/4 cup flour

1/2 teaspoon salt

1 teaspoon vanilla

Pour into pan, sprinkle 1 package of chocolate chips and 1/2 cup nuts on top and push in.

Bake for 35-40 minutes in 350° F. oven.

Pat has suggested that you use this frosting on the above cake.

FUDGE FROSTING

2 cups sugar

1/2 cup butter

1/2 cup milk

2 squares bitter chocolate

Melt over low heat, cook (boil) 1 minute. Cool, beat, and frost.

(Pat" Christianson)

LOV-IT-LIME SALAD

2 pkg. lime gelatin
2 cups boiling water
1 cup cold water
1 medium can crushed pineapple
1 cup cream, whipped
3/4 cups cottage cheese

Dissolve gelatin in water. Let chill until mixture is syrupy. Add pineapple juice, whipped cream and cottage cheese. Mix thoroughly. Chill until firm. Top with salad dressing, and sprinkle with crushed walnuts.

"This salad is a nice accompaniment for ham--colorwise and flavorwise. I'm sure you'll like it."

Jo Ann Hanson

MARSHMALLOW FUDGE COOKIES

2 squares unsweetened chocolate, shaved
1 cup evaporated milk
2 cups sugar
1/4 tsp. salt
1 tbsp. butter
1-1/2 packets (24) marshmallows, cut up
1 tsp. vanilla
3 cups graham cracker crumbs
1 cup nut meats, finely chopped

Combine chocolate and milk. Heat over low heat until chocolate is melted. Add sugar and salt; then stir until dissolved. Cook until mixture reaches soft ball stage (228°). Cool slightly; add vanilla. Mix with other ingredients. Press into well buttered pan. Cut into squares.

Virginia H. Allen

DAS SCHMECKT GUT!

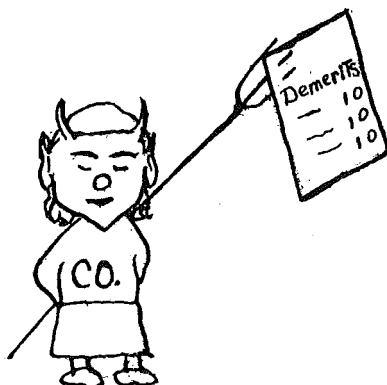
GERMAN OVEN PANCAKE

1 cup sweet milk
3/4 cup flour
1/4 tsp. salt
2 eggs

Beat eggs with fork; alternate milk, flour with salt, and beat well. Have oven preheated at 350 degrees. Place two tablespoons butter in large iron frying pan, and warm. Add mixture, and bake 25 minutes. Serve hot for dessert, with spread of applesauce or jelly. (One or two additional eggs will make it larger - this is a glorified popover)

DAS SCHMECKT GUT! Translated "that tastes good" describes the product.

Katchen Kubitz



BLITZ TORTE

Part One:

1/2 cup butter	2 tsp. baking powder
3/4 cup sugar	1/4 tsp. salt
4 egg yolks	1 tsp. vanilla
3/4 cup milk	1/4 tsp. almond extract
2 cups cake flour	

Sift flour once then measure, add baking powder, and salt, and sift together again. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add the well beaten yolks of eggs and mix well. Add the flour alternately with the milk, a little at a time. Beat again after each addition until smooth. Add the flavoring. Pour into two buttered aluminum layer forms with removable bottoms.

Part Two:

4 egg whites	1/2 pint whipping cream
1 1/4 cup sugar	
1/2 tsp. vanilla	1 small can of pineapple or fresh strawberries

Beat the whites of eggs until stiff. Add the sugar gradually, and beat until all of the sugar is used. Add vanilla.

Spread this over the cake batter and bake in a moderate oven (350° F.) about thirty minutes.

Remove the sides of the cake forms until cool. The lower layer can be placed on the cake plate without removing the bottom.

Serve with sweetened whipped cream, or with slightly sweetened whipped cream to which a can of crushed pineapple (drained) has been added. As a variation use fresh crushed slightly sweetened strawberries or the frozen ones. Spread the cream between the layers and also on the top. Before adding the cream to the top cut the cake into 12 pieces, then top it with the cream.

"If you've never made Blitz Kuchen, you don't know what you're missing. This is sure to become a favorite of yours. It's REALLY good!!"

Laura Kiel

CHICKEN with BOTTON MUSHROOMS

- 1 lb. chicken breast meat (sliced thin and flat)
- 1 can botton mushrooms (sliced thin)
- 1 slice ginger (crushed)
- 1 clove garlic (crushed)
- 1/4 lb. Chinese peas (parboil for 1/2 minute)
- 1 stalk green onion (cut into 1/2" lengths)
- 1/2 cup water & liquid of mushrooms

Seasoning (mixed in bowl)

- | | |
|--------------|--------------------|
| 1 tbsp. soya | 1 tbsp. liquor |
| 1 tsp. sugar | 1/2 tsp. ajinomoto |

Soak chicken in seasoning for 20 min. Heat pan with oil. Brown ginger and garlic and add chicken. Fry over a low flame for two minutes. Add mushrooms and water and salt to taste. Cook 5 min. Thicken with cornstarch. Just before turning off flame, add peas and green onion. Serve immediately.

(Ernie
Oyama)

CHOCOLATE WAFERS

- 1/4 cup soft butter
- 1/2 cup sifted powdered sugar
- 1 cup sifted all purpose flour
- 1/4 teaspoon salt
- 1/4 cup milk
- 1/2 teaspoon vanilla
- 2 squares, melted chocolate
- 1/2 cup walnuts, chopped fine

Directions:

1. Sift dry ingredients together three times.
2. Blend in butter, milk and vanilla.
3. Mix in chocolate.
4. Butter and flour outsides of 2 cookie sheets.
5. Spread mixture thinly, about 1/8 inch thick, with spatula on inverted pans for ease in removing later.
6. Sprinkle with nuts and pat them in.
7. Bake in moderate oven 350°F. 8 to 10 minutes.
8. Crease in strips 1-1/2 x 3 inches at once, as they become very crisp and fragile when cool. May be cut in any desired shape.
9. Quickly remove with spatula.

The quantity depends on how thin the dough is spread.

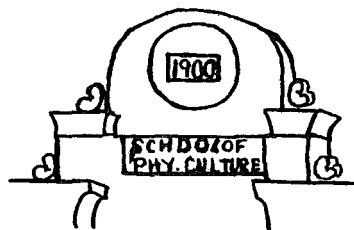
Sarah W. Littlefield
99

OVERNIGHT SALAD

4 egg yolks	1 lg. can drained
1/2 tsp. salt	pineapple
1/4 tsp. mustard	1 lg. can drained
Juice of 1 lemon	white cherries
1 pint whipping	30 marshmallows cut
cream	in small pieces

1. Cook egg yolks, salt, mustard, and lemon juice until thick. Cool.
2. Whip the cream and add to the above.
3. Add the pineapple, cherries and marshmallows.
4. Refrigerate overnight.

"Kit" Antium



MOLASSES BRAN BROWN BREAD

Measure into bowl:

- 1 cup ready-to-eat bran
- 1/2 cup seedless raisins
- 2 tablespoons shortening
- 1/2 cup dark molasses

Add, stirring till shortening is melted:

- 3/4 cup boiling water

Add, mixing well:

- 1 egg, beaten well

Sift together, adding to molasses mixture, stirring only until blended:

- 1 cup flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1/2 teaspoon cinnamon

Directions:

Fill two greased bean cans 2/3 full. Tie waxed paper over tops.

Bake in 350°F. oven 45 minutes or spread batter in 8 x 8 inch square pan and bake in 350°F. oven about 35 minutes.

"Barb" Reitter

SPAGHETTI and MEAT BALLS WITH SAUCE

1 lb. ground beef
1 medium sized onion chopped fine
and sauted in butter
1/4 cup flour
2 slices white bread moistened well
with milk
2 eggs
Salt and pepper to taste
Add some Parmesan cheese

Mix all ingredients together and roll into balls about the size of a medium egg. Fry a couple pieces of salt pork in a large frying pan or deep kettle till the fat is removed. Remove the pork from the pan and brown the meat balls in the fat. When they are all browned remove from the fat and add to it a No. 2 can of tomatoes, and 1 can of tomato soup diluted with about $1\frac{1}{2}$ cans of water. Mix and add about 1 tbsp. chili powder and salt if it is needed. Put browned meat balls into the sauce, cover, and simmer for about 45 minutes.

SAUCE:

Again take a small amount of salt pork and fry in large kettle or frying pan till fat is removed. Take the pork out and add a No. 2 can of tomatoes, about 2 cans of tomato paste diluted with water, and about 2 cans of seasoned tomato sauce. Add chili powder, salt and pepper if needed, Italian seasoning to taste, and about 1/4 cup Parmesan cheese. Simmer this sauce for at least 30 minutes, but preferably longer.

Cook spaghetti according to directions on package.

TO SERVE:

Place a serving of spaghetti on a plate, ladle a generous portion of sauce over the spaghetti, top with a couple meat balls and sprinkle with Parmesan cheese. Serve with a green salad and French bread.

(Joseph Gerlach)

CRANBERRY ORANGE SALAD

- 1 quart cranberries
- 1 orange
- 2 cups sugar
- 4 apples, diced
- 1 cup crushed pineapple
- 2 pkgs. cherry gelatin
- 2 cups boiling water

Grind the cranberries and orange and cover them with sugar. Let it stand for about two hours. Combine the gelatin and boiling water. When the gelatin begins to set, add the pineapple, apples, and the first mixture. Pour this into any desirable container.

Shirley Grant

SHRIMP AND MACARONI SALAD

Cook 2 cups of macaroni in water.

Drain.

Combine with 1 cup drained canned peas.

Add: 1 cup cooked diced shrimp

1 cup diced celery

2 tbsp. chopped pimento

Mix with:

3/4 cup mayonnaise

1 tbsp. horseradish

Sprinkle paprika on top.

Refrigerate before serving.

Patricia Spielman

CHEESE SPREAD

- 1 lb. sharp cheddar cheese, cubed
- 1 tall can evaporated milk
- 1 small jar stuffed olives, drained and chopped

Scald undiluted milk in large double boiler. Blend in cheese. Remove top of pan from water when cheese is nearly melted to avoid overcooking cheese. Mixture separates if cooked too long or too fast. Stir in the olives and chill. As it cools, mixture thickens to right consistency for spreading sandwiches and lightly salted crackers. Makes 1-1/2 quarts.

"This would be ideal for snack time.
It's nutritious and delicious."

Sarah W. Littlefield

POPPY SEED TORTE

Combine for crust: 1/2 lb. crushed graham
crackers
1/2 cup melted butter
1/2 cup sugar

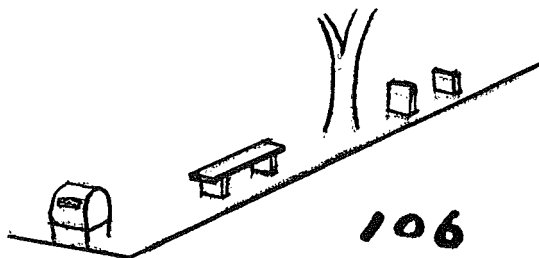
Line 9x12 inch pan with mixture, keeping
1 cup for the topping.

3 cups milk	1/2 cup poppy seed
1 cup sugar	1/3 cup butter
4 eggs (separated)	1 tsp. vanilla
3 tblsp. cornstarch	1/4 cup sugar

1. Combine the milk, 1 cup sugar, the egg yolks, cornstarch, poppy seed, and butter.
2. Cook until thick.
3. Add vanilla.
4. Beat egg whites with 1/4 cup sugar until stiff.
5. Fold egg whites into the cooked mixture.
6. Pour into crust and sprinkle with the remaining cracker crumbs.
7. Bake for 1/2 hour or until brown at 350 F.

This is a rather rich dessert, but if served after a light luncheon or at a dessert party it is delicious. Served warm it is tops!

Beta Casey



SPRING GARDEN SALAD

2 pkgs. apple-flavored gelatin
3 cups boiling water
1 can (13-1/4 oz.) pineapple chunks
Syrup from pineapple chunks
10 maraschino cherries, cut in half
1/2 cup chopped walnuts
1 cup shredded carrots

Dissolve gelatin in boiling water. Add syrup from pineapple. When gelatin begins to thicken, divide in half. To one part, add pineapple chunks, cherries, and one-half of the walnuts. Pour into 6 cup mold. Chill. Add remaining ingredients to the rest of the gelatin. Pour over first layer. Chill until ready to serve. Unmold on lettuce. This may be garnished with mayonnaise and walnut halves over the top if desired.

"My mother prepared this salad for our Christmas dinner and I took a special liking to it."

JoAnne Salm

OATMEAL SPICE COOKIES

1 cup melted shortening

1 cup sugar

1/4 cup molasses

2 eggs, beaten

1/4 cup milk

1/2 tsp. soda

2 cups flour

2 cups rolled oats

1 tsp. cloves

2 tsp. cinnamon

Mix melted shortening, sugar, molasses, beaten eggs, and milk. Sift flour, soda, and spices together. Add oats, raisins, and nuts, if desired. Combine dry and liquid ingredients. Drop on greased cookie sheet. Bake 12-14 minutes at 350° F.

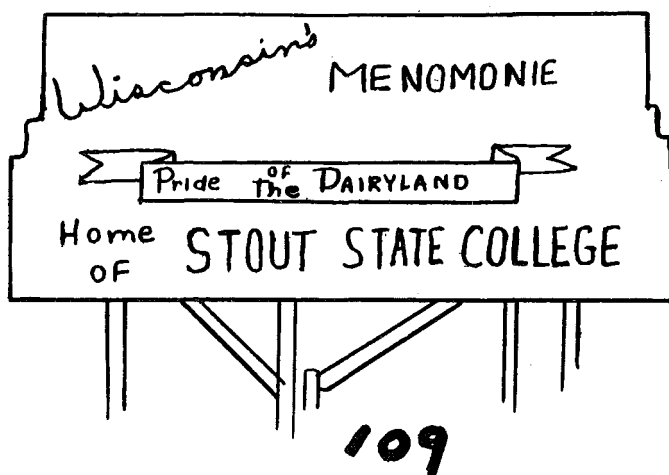
(Bill' McKinnon)

MELTING MOMENTS

1/2 lb. butter
1/3 cup powdered sugar
3/4 cup cornstarch
1 cup flour

Cream butter and add remaining ingredients slowly. Form into balls and bake at 325° F. for 20 minutes. Roll in powdered sugar before cookies are cool.

Mary Hitesman



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